

IN THE CLAIMS

The following claim set replaces all prior versions, and listings, of claims in the application:

1.-12. Previously canceled.

13. (Currently Amended) A method of removing bovine insulin from a liquid fat-free proteinous material originating from cow's milk, comprising said process consisting essentially of the steps of:

contacting the liquid fat-free proteinous material originating from cow's milk with a styrene-based or acrylic-based macroporous adsorption resin having a pore size between 50 to 500Å, the proteinous material having a pH of 2 to 8, at a temperature of less than 65°C, whereby the weight ratio of the proteinous material to be treated to the adsorption resin is at most 100:1; and wherein

combining with said resin treatment at least one an ultra and dia-filtration treatment of the proteinous material is carried out before and/or after adsorption resin treatment and, optionally

concentrating or drying the liquid material so obtained into a protein concentrate.

14. (Previously Added) The method as claimed in claim 13 comprising the additional step of concentrating or drying the liquid material so obtained into a protein concentrate.

15. (Previously Added) The method as claimed in claim 13, wherein whey, a whey protein concentrate, skimmed milk or a casein solution is the liquid fat-free proteinous material originating from cow's milk.

16. (Previously Added) The method as claimed in claim 15, wherein whey is the liquid fat-free material originating from cow's milk.

17. (Currently Amended) The method as claimed in claim 13, wherein the adsorption resin has a pore size between ~~50~~ 450 to 500Å.

18. (Previously Added) The method as claimed in claim 13, wherein the weight ratio of the proteinous material to be treated to the adsorption resin is 10:1 to 40:1.

19. (Previously Added) The method as claimed in claim 13, wherein the proteinous material is introduced through a column, filled with an adsorption resin, at a flow rate of 1 to 20 column volumes (BV)/h at a temperature of 2 to 30°C.

20. (Previously Added) The method of claim 19, wherein the flow rate is 6 to 8 BV/h.

21. (Previously Added) The method of claim 19, wherein the temperature is 2 to 10°C.

22. (Previously Added) The method as claimed in claim 13, wherein the proteinous material is contacted with the adsorption resin at a temperature of 2 to 30°C in a mixing vessel, whereby the contact time under mild mixing is below 2 hours.

23. (Previously Added) The method of claim 22, wherein the contact temperature is 2 to 10°C.

24. (Previously Added) The method of claim 22, wherein the contact time is 60 minutes.

25. (Previously Added) The method as claimed in claim 13, wherein the liquid fat-free proteinous material originating from cow's milk is ultra and dia-filtered using 5,000 to 25,000 D cut-off membranes, before bringing the proteinous material into contact with the adsorption resin and/or after the adsorption resin treatment.

26. (Previously Added) The method as claimed in claim 13, wherein the liquid fat-free proteinous material originating from cow's milk is pretreated by clarifying it before bringing it into contact with the adsorption resin.

27. (Previously Added) The method of claim 26, wherein clarifying is by microfiltration using 0.05 to 1.4 micrometer membranes, ultrafiltration or centrifugation.

28. (Previously Added) The method of claim 27, wherein clarification is by microfiltration by 0.1 micrometer membranes.

29. (Previously Added) The method as claimed in claim 14 comprising the additional step of concentrating the liquid material, treated with the adsorption resin, by ultra and dia-filtration using 5,000 to 25,000 D cut-off membranes.

30. (Previously Added) The method of claim 29, wherein the filtration is by 10,000 D cut-off membranes.

31. (Previously Added) The method of claim 30, wherein the concentrated liquid material is dried into a powder by spray or freeze drying.

32. (Previously Added) A substantially bovine insulin-free, fat-free proteinous material originating from cow's milk prepared by the method of claim 13.

33. (Previously Added) A method of preparing a substantially bovine insulin-free infant formula, nutritive preparation, consumable milk, milk drink, or milk preparation using as a protein part the substantially bovine insulin-free, fat-free, proteinous material, originating from cow's milk, prepared by the method of claim 13.

34. (Previously Added) A method of providing nutrition comprising supplying the substantially bovine insulin-free, fat-free proteinous material, originating from cow's milk, prepared by the method of claim 13.